Grants Coordination and School Support School Nutrition Training and Programs

G-4 FOOD SAFETY AND SANITATION



Coordinated Review Effort (CRE) General Areas of Review

SCHOOL FOOD AUTHORITY (SFA) REVIEW

The Food Safety and Sanitation form must be completed and signed prior to the Coordinated Review Effort (CRE). Do not mail the form to the Michigan Department of Education (MDE). The School Nutrition Training and Programs Analyst will collect the form during the CRE. If you have any questions regarding the attached form, please contact a School Nutrition Training and Programs Analyst at 517-373-3347.

For Food Safety Resources, please refer to the following websites:

Education and Training Connection - classes for School Food Service personnel http://www.etc-1.com/foodserv.htm

Local (Michigan County) Health Departments http://www.malph.org/page.cfm/18/

Michigan Department of Agriculture - "Food Law Fact Sheets" http://michigan.gov/mda/0,1607,7-125-1568 2387 2435-12817--,00.html

National Food Service Management Institute (NFSMI) - "Developing a School Food Safety Program" http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=57 /

National Food Service Management Institute (NFSMI) - "Thermometer Information Resource" http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=113

National Food Service Management Institute (NFSMI) - "Wash Your Hands" http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=118

USDA/FNS - "Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles" http://www.fns.usda.gov/cnd/CNlabeling/Food-Safety/HACCPGuidance.pdf

Coordinated Review Effort (CRE) General Areas of Review SCHOOL FOOD AUTHORITY (SFA) REVIEW



AGREEMENT #:		SFA:				DATE:
	REVIEW A	L ADFAS	YES	NO	N/A	COMMENTS
FOOD SAFETY AND SANITATION					IN/ A	COMMENTS
	Does the district have a m					
	Does the Food Safety Plan include:					
	Documented Standard Operating Procedures (SOPs)					
	applicable for each site.					
2	2 Menu items are categorized according to the Process					
	Approach to Hazard Analy (HACCP).	•				
3	Documentation of critical and/or production records	limits on temperature logs				
4	A plan for establishing and action.					
517C		eviewed and revised yearly?				
		ecords kept for 3 years plus				
0.75	the current year?	socias repriser a years plas				
518A Have SFA employees had food safety training?						
	Does the Food Safety Trai					
	documentation/records in	<u> </u>				
1	Current certificates on file	from a food safety				
	certification course.					
2	Documented yearly inserv	vices in food safety. (list of				
	attendees/instructor/subje					
519A	Did each school obtain at	least two food safety				
	inspections this school year	ar? If "NO," please provide				
	documentation.					
519B	Are the most current food					
	in a publicly visible location	on at each site?				
Please have your district Food Safety Plan and all food safety inspections available for review.						
Signature of Food Service Director						Date
Telephone Fax				-	Email	
MDE Signature						Date